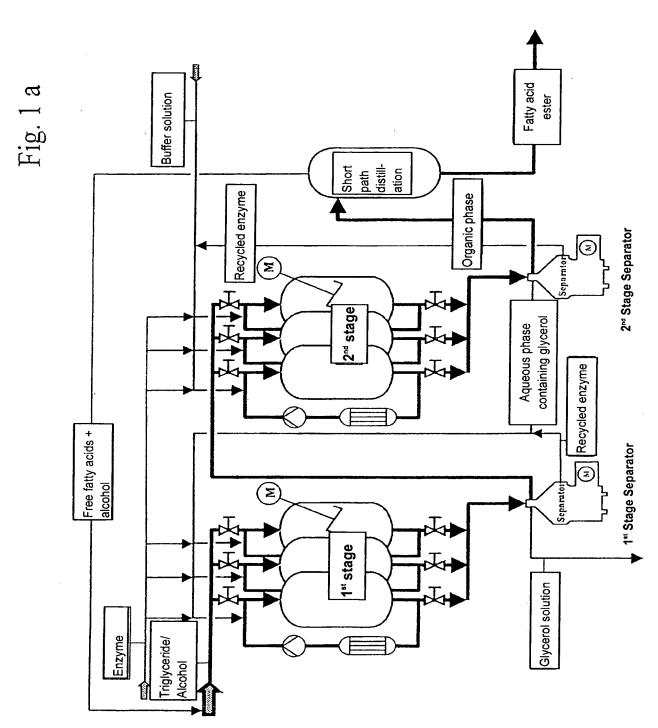
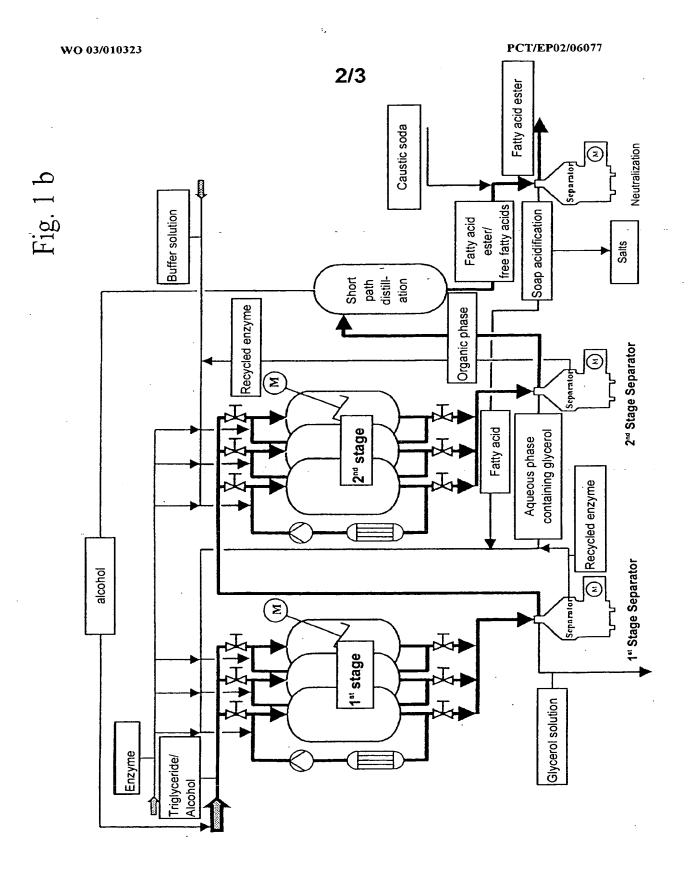
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FIG.2

Fat Hydrolysis

(enzymatic)

Triglyceride 350 kg/h

Enzyme: ca. 100g/h

ca. 2-3 kg/h Waxes/Oil crystallization Dewaxing Wax **Buffer solution** ca. 100 kg/h ca. 40 kg/h Residue Recycled oil ca. 37 kg/h Pure fatty acid 335 kg/h path distill-Short ation ca. 15 kg/h solution Enzyme ca 375 kg/h Extent of hydrolysis Fatty acid: 2rd Stage Separator %06 **<** Œ 2[™] Stage Fat hydrolysis Glycerol solution: ca. 100 kg/h, 12% Enzyme solution: ca. 15 kg/h 1" Stage Separator Ī Separato 1" Stage Fat hydrolysis 125 kg/h, with about Glycerol solution: 35 kg/h glycerol

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